

Japan ethnic, Aomori local cuisine.

Tax included in parentheses. Please also order drinks at dinner time.

• Spicy Yakiniku-don set ¥1,400 (¥1,540)

A bowl of rice topped with grilled brand pork “Iwaki highlands pork.”
For seasoning shoyu, sweet sake, Hirosaki native chili, and onion, etc.
with salad, local pickles, and miso soup.

• Shoyu Ramen ¥1,095 (¥1,200) • Deluxe ¥1,820 (¥2,000)

Using homemade Fish Shoyu. Creates a clear broth that combines shrimp, free range chicken, and vegetable broth to express its original taste.

Topped with Char-siu Iwaki highland pork, bamboo shoots, seasoned egg, etc. In addition, Deluxe is with butter-grilled Aomori scallop, soft shell shrimp, and lots of toppings.

• Tsugaru-Kamo Udon noodles ¥1,095 (¥1,200)

Using premium branded duck “Tsugaru-Kamo.” France duck, produced in Aomori Prefecture. Japanese fish broth named 'dashi.' made from bonito flakes and kelp.

The menu below is only available at dinner time.

• Shirakami fish Today's special assorted **Sashimi.** @¥960~(¥1,050~)

Seasonal fish has arrived from the Tsugaru west coast. (about 6 slices)

• Ika-menchi ¥690 (¥750) • Ika-menchi set ¥1,340 (¥1,470)

Deep-fried mixed squid and vegetables. Set is with rice, salad, local pickles, miso soup, and Sujiko or Namba-miso.

※Sujiko, is a salted Salmon roe.

※Namba-miso, is made by Aomori native chili peppers, koji, soy sauce, and crystal sugar. The sweet and mild spiciness taste goes well with hot rice.

Carefully selected YAKITORI (grilled skewers)

• Aomori Shamorock (free range chicken) ¥290(¥310) a piece.

• Iwaki highlands pork (boneless ribs) ¥200(¥220)

• Tsukemono ¥440 (¥480) Traditional Aomori pickles.